Masahiro ISHIKAWA et al. Serial No. 10/532,678 Attorney Docket No. 2005_0715A July 8, 2009

AMENDMENTS TO THE CLAIMS

- (Previously Presented) A process for producing soybean protein, which comprises
 heating a solution containing the soybean protein under acidic conditions, and then fractionating
 it at an ionic strength of 0.02 or more but less than 0.2, and pH of 4.5 or higher but lower than
 5.6 to separate into a soluble fraction and an insoluble fraction.
- (Original) The process according to claim 1, wherein the solution containing the
 soybean protein is an aqueous slurry of defatted soybeans, defatted soybean milk obtained from
 the slurry, a slurry of acid-precipitated soybean protein, or a solution of soybean protein isolate.
- (Previously Presented) The process according to claim 1, wherein the solution containing the soybean protein is heated under acidic conditions of pH 3.8 to 6.8.
- (Previously Presented) The process according to claim 1, wherein the solution containing the sovbean protein is heated at a temperature of 30 to 75°C.
- 5-8. (Cancelled)